



Item # _____

RTG /RSTG **Thermo Griddles**



*RTG-36
Shown*

STANDARD FEATURES:

- ◆ Compact heavy gauge chassis for long life.
- ◆ Stainless steel sides and front valve cover.
- ◆ Double side panels for better insulation.
- ◆ Heavy duty burner every 12", rated at 20,000 BTU/hr for the snack line and 30,000 BTU/hr for the heavy duty line.
- ◆ Energy saving thermostat is adjustable from 150° to 450° F.
- ◆ Thermo control to operate every two burners.
- ◆ 4" wide grease trough models with large drain opening for easy cleaning.
- ◆ 1-1/2 gallon capacity grease can.
- ◆ 3/4" thick griddle plate with polished cooking surface, 1" thick plate on 60" and 72" models.
- ◆ 4" Long adjustable heavy duty legs included.

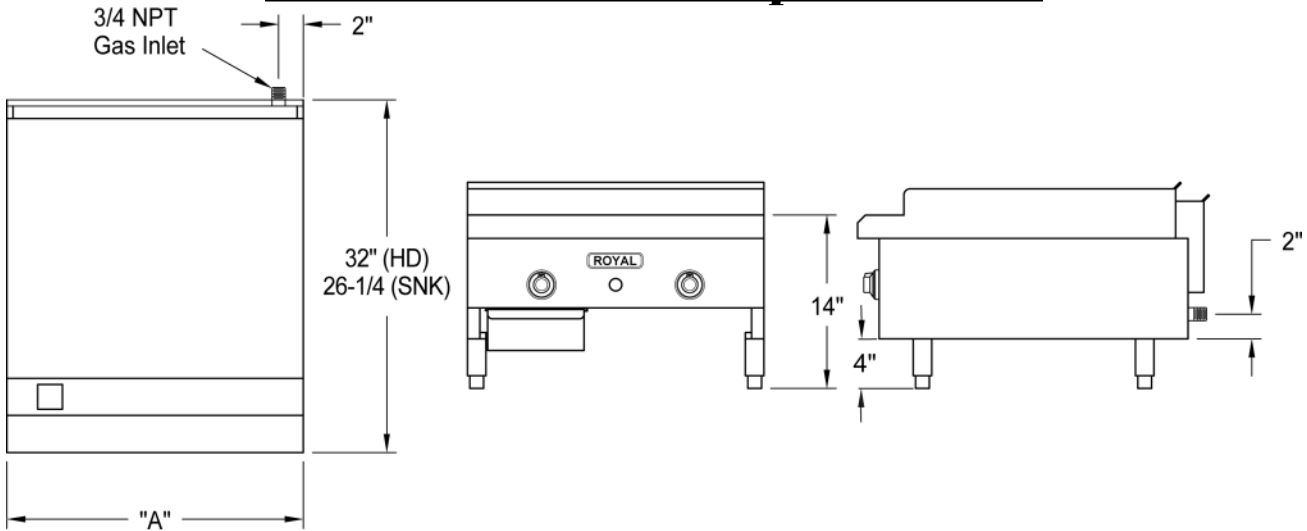
OPTIONS:

- ◆ 1" Thick griddle plate.
- ◆ Extra thermostat controls for the griddle (one control for each griddle burners).
- ◆ Stainless steel stand with adjustable legs.
- ◆ Casters for stand.
- ◆ Open burner hotplate with either two or four burners (see specification information on the back).

Royal thermostatic control griddles are designed for optimum performance, durability, easy cleanup and maintenance. The heavy duty griddles feature 30,000 BTU/hr. "U" burners with 20,000 BTU / hr "U" burners in the snack line. One thermostat controls up to two burners (standard) with a standing pilot for each burner to give rapid safe ignition. The griddle plates are highly polished with a spatula width grease trough. A heavy all stainless steel plate ledge aids in food preparation and serving and is easy to clean.



Thermostatic Griddle Specifications



Snack (RSTG Models)						
MODEL NO.	WIDTH (A)	DEPTH	NUMBER OF T'STATS	NUMBER OF BURNERS *	TOTAL BTU	SHIP WEIGHT
RSTG-12	12"	26-1/4"	1	1	20,000	125 Lbs.
RSTG-18	18"	26-1/4"	1	1	20,000	148 Lbs.
RSTG-24	24"	26-1/4"	1	2	40,000	180 Lbs.
RSTG-36	36"	26-1/4"	2	3	60,000	250 Lbs.
RSTG-48	48"	26-1/4"	2	4	80,000	315 Lbs.
RSTG-60	60"	26-1/4"	3	5	100,000	
* Snack griddle burners @ 20,000 BTU/hr each						
Heavy Duty (RTG Models)						
MODEL NO.	WIDTH (A)	DEPTH	NUMBER OF T'STATS	NUMBER OF BURNERS *	TOTAL BTU	SHIP WEIGHT
RTG-12	12"	32"	1	1	30,000	145 Lbs.
RTG-18	18"	32"	1	1	30,000	170 Lbs.
RTG-24	24"	32"	1	2	60,000	215 Lbs.
RTG-36	36"	32"	2	3	90,000	300 Lbs.
RTG-48	48"	32"	2	4	120,000	350 Lbs.
RTG-60	60"	32"	3	5	150,000	640 Lbs.
RTG-72	72"	32"	3	6	180,000	745 Lbs.
* Heavy duty griddle burners @ 30,000 BTU/hr each						

Note: Open Burner combination units are also available:

Add suffix OB2 for one pair of burners and increase overall width (A) by 12".

Add suffix OB4 for two pairs of burners and increase overall width (A) by 24".

Each hot plate (open) burner is rated at 30,000 BTU/hr and increases the total BTU value accordingly.

Gas Connection: 3/4" NPT on the right hand rear of the appliance
The pressure regulator (supplied) is to be connected here by the installer.

Gas pressure: 5" W.C. - Natural Gas
10" W.C. - Propane

Combustible Clearances:

15 inches sides

6 inches rear

Non-combustible Clearances:

0 inches sides

0 inches rear

Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification